

## CLAIMS

1. A rotary sautéing machine, wherein the cross-sectional shape of the surface in the rotating direction of a blade provided in the pot is such that, in a cross section vertical to the rotary shaft of the pot, assuming that a straight line running from an attachment point of the blade onto the cylindrical surface toward the center of the rotary shaft is an  $x$  coordinate axis, the attachment point is  $x = 0$  (the origin), and the position of the foot on the  $x$  axis of a perpendicular line extending downwards from an end of the blade is  $x = 1$ , and when the height  $y$  of the cross-sectional line of the blade is expressed by a function of  $x$ ,  $f(x)$ , the  $x$  coordinate at which a value of the derived function of  $y = f(x)$  becomes 0 is not less than 0.4, and at the same time, the absolute value of the definite integral of the derived function between the position where the value of the derived function becomes 0 and  $x = 1$  is not more than 40% of the absolute value of the definite integral of the derived function until the derived function becomes 0 from  $x = 0$ .

2. The rotary sautéing machine according to claim 1, wherein the auxiliary heater is an overheated steam, steam or hot air.

3. The rotary sautéing machine according to claim 1 or 2, wherein there is provided a structure capable of performing deglacéing by spraying water.

4. A method for manufacturing sautéed onion or sofrit, wherein a rotary sautéing machine is used as the sautéing machine when sautéing cut onion or materials for sofrit; and concurrently therewith, an auxiliary heater such as overheated steam, steam, hot air or the like is used and/or the rotary sautéing machine is oscillated, whereby the temperature at the center of a material piece in the rotary pot is increased to 85 - 95°C within 10 minutes; and after the temperature at the center of the material piece reaches 95°C, deglacéing is continuously carried out by spraying water, as required, while maintaining the surface temperature of the material piece at 95 - 102°C for 15 to 120 minutes, thereby effecting sautéing processing.

5. A food product which has been produced by using, as an ingredient material, the sautéed onion or sofrit obtained by using a rotary sautéing machine as set forth in any one of claims 1 to 3 or by a manufacturing method as set forth in claim 4.